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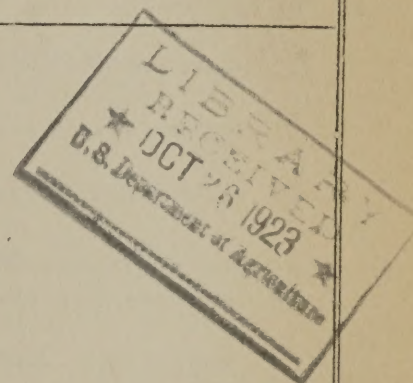
COOPERATIVE EXTENSION WORK IN AGRICULTURE AND HOME ECONOMICS

U. S. Department of Agriculture
and State Agricultural Colleges
Cooperating.

Extension Service, Office of
Cooperative Extension Work,
Washington, D. C.

DAIRY MANUFACTURES

Excerpts from 1922 Annual Reports
of State and County
Extension Agents.



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Brief No. 9

Compiled by the Reports Section

June, 1923.

Reference is made to the letter from the Department of Justice dated 10/15/54, captioned as above.

U. S. Department of Justice
Federal Bureau of Investigation
Washington, D. C.

RE: [Illegible]

Enclosed for the Bureau are 10 copies of the report of the [Illegible] dated 10/15/54.

The report of the [Illegible] dated 10/15/54, is being furnished to the Bureau for its information. The report of the [Illegible] dated 10/15/54, is being furnished to the Bureau for its information.

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Arkansas

District meetings of the home demonstration agents were called by the State home demonstration agent and at these meetings the dairy specialist instructed the agents in scoring and judging butter, making butter, making American cheese and caring properly for milk products. The same instruction was given to the members of the girls' clubs at the four district short courses. At 14 fairs attended by the specialist, demonstrations were made. As a part of these demonstrations, talks were given on the necessity for greater use of dairy products and on their care. A special set of stereopticon slides prepared by the National Dairy Council, illustrating the value of milk products in preserving and promoting health, was used in 12 talks given by the specialist, and was also lent to the county agents for special work in places where the specialist could not go. The home demonstration agents are carrying out the solution of the home milk supply problem. All were interested in discussions of butter making, butter judging and American cheese making at special meetings, and have carried on the work in county homes, and at all fairs and community meetings. - W. H. Woodley, Extension Dairyman, College of Agriculture, University of Arkansas, Fayetteville.

*No attempt is made to cite all references to dairy manufactures in this circular. Only selected extracts showing typical methods employed and results secured in some States are included. Owing to differences in terminology used in the various States and to other local conditions, the information contained in this circular should be reviewed by the State subject-matter specialist concerned before incorporating any part of it in the extension plans for the State.

California

In one community the women were desirous of learning how to make Cheddar cheese. A demonstration was therefore given by the home demonstration agent. The project leader secured the materials for the demonstration, including two large boilers, one fitting within the other to make a double boiler arrangement, a coffee can for a mold, a stove, 5 gallons of milk, a cheese cloth and the other necessary materials. Five pounds of cheese were made at the demonstration. Since then 20 pounds of cheese have been made by the women. At the November meeting of the farm home department, one of the home demonstrators brought some of the homemade cheese to the meeting. Everyone had an opportunity to sample the cheese and test the results. More cheese will probably be made in the spring of the year when milk is more plentiful. The demonstration at Binghamton aroused interest in nearby centers and several women from the neighboring communities attended the meeting. As a result of this demonstration some of the other centers in the county have asked for demonstrations of cheese making and the work will be done in Suisun Valley, Pleasant Valley and Welskill during the coming year. - K. E. Bennit, Home Demonstration Agent, Fairfield, Solano County.

Idaho

Cheddar cheese making is a popular phase of extension work in the county which is causing a big saving in many families, since most of the farmers keep cows and can realize but little during the late spring and early summer from selling the cream at such low prices as they receive. Demonstrations were given at Tyhee, Swanlake, and Way in June and July. Chesterfield and Kelly Ward have asked for demonstrations and have been promised them for this fall. It has been difficult to get accurate reports on the amount of cheese made by the women as a result of demonstrations held. About 2000 pounds were reported as having been made, up until July, and many are planning to make a good deal of fall cheese. This report is low for the entire county. - Clara E. Cowgill, Home Demonstration Agent, Moscow, Bannock County.

Iowa

Cream-scoring work.- Cream-scoring work was carried on in cooperation with 44 creameries. A number of creameries had to be refused because of lack of extension help. The specialist visits each creamery from 4 to 8 times a year and scores each patron's cream. This means that an average of 124 patrons of each of the 44 creameries, or a total of 5,456 patrons is reached from 4 to 8 times per year. Each patron receives a score card stating the condition of his cream. This is a very effective butter-improvement project. It has resulted in the installation of thousands of home cream-cooling tanks, the removal of separators to sanitary places, and more care in the handling of milk and cream on farms generally. The patrons demand a variation in price between sweet and sour cream and pay for cream on the basis of quality. In addition to the service given to the patrons many problems in manufacture and operation are taken up.

Problems in starter making, Pasteurization, churning and working of butter are discussed. An important saving in salt has been effected by teaching efficient methods of salting. By increasing the test of butterfat in cream, two creameries avoided the buying of new vats, which alone amounted to a saving of \$2,000. By increasing the butterfat content of cream to the proper point, a saving has been made in fuel for Pasteurizing and churning, and in water and refrigeration, which altogether runs into a large sum of money.

Educational butter-scoring.- For several years an educational butter-scoring contest has been held under the joint supervision of the college dairy department and the extension service. The plan has been to have the butter-makers exhibit butter about eight times a year. Two years ago this was changed to once each month. All of the exhibits have heretofore been held at Ames except those held in connection with the Iowa State Fair, the Dairy Cattle Congress and the Iowa Butter-makers Association. This year, however, due to the excellent organization of the Iowa Butter-makers' Association it was thought best to hold these exhibits at various places throughout the State. Plans were made accordingly and the exhibits for the year were scored at 12 different places. The first plan was to hold these scorings and at the same time to have small group meetings of butter-makers for the purpose of giving training in butter judging. This plan, however, has been greatly expanded. Local people have given premiums for the best butter exhibits and the best work in butter judging. Meetings were arranged for the creamery patrons as well as for the butter-makers. At these meetings the butter and creamery problems were threshed out, sometimes in the form of prepared papers and at other times as round-table discussions. H. D. Reynolds of Mason City, Iowa, has given much time to the judging of butter and has also given excellent discussions of market requirements for butter and the preparation of packages for the market. The members of the State Dairy and Food Department have assisted in the scoring of butter, and in the superintending of exhibits and programs for these meetings.

Iowa brand butter.- One of the problems which Iowa must solve in order to achieve the most in dairying is the production of a grade of butter equal to or better than any foreign butter. One of the means of accomplishing this is the establishment of the State trade-mark for butter. Butter of this quality not only brings an extra price but it also increases consumption, because good sweet butter is used more freely than poor butter. The State can well afford to guarantee the quality of such butter, but care must be taken to make the creameries fulfill the requirements. Each creamery which is making State brand butter is receiving an increased price for its product. There is not a large number of creameries making State brand butter but this is because the quality requirement has been rigidly enforced. Plans are being made for a formal public award of permits for the use of the State brand at the convention of the Iowa Butter-makers' Association each year. This no doubt will arouse an added interest in State brand butter.

Farm cheese making - A week was spent on farm cheese making in Franklin County, and a number of demonstrations has been given in four other counties. E. A. Goss of the dairy department has given considerable time to assisting with these demonstrations and to working out methods applicable to the farm home. One pound of cheese can be made from 10 or 12 pounds of milk. No expensive equipment is necessary, for all of the usual equipment is found in any farm home. The object of the project is not primarily to teach the making of cheese to be sold, but the making of cheese to be used in the farm home as a part of the regular diet. Not enough work has been done to make extension records, but reports from the home demonstration agents show that the work is popular and that much cheese is being made.- H. R. Searles, Extension Dairyman, Iowa State College.

The making of Cheddar cheese began with two demonstrations by Professor Rudnick in June, 1921. In the year just closing, the women of the county have made 1,110 pounds of Cheddar cheese and 430 pounds of Swiss cheese. The latter was made by a local woman by using the method of her father, who was an experienced cheese maker in his native Switzerland. When first begun, the project was taken up in three townships which had expressed a desire for the work. It has since grown until every township but Jefferson has had one or more demonstrations, and the project has been carried on splendidly by the local leaders. The making of the cheese was done from October 1 to April 1, thus insuring a more certain result in the curing. However, two cheeses were made in August to exhibit at the county fair and both were of excellent flavor and quality. The agent has held 22 demonstrations with an attendance of 419, and has trained leaders from 11 townships. The 28 local leaders have held 25 meetings, with an attendance of 250 and a production of nearly 300 pounds of cheese. The Swiss cheese has been demonstrated by Mrs. Simon Baecker, who in addition to giving two local demonstrations also gave one at the cattle congress in Waterloo. As a result of these demonstrations 430 pounds have been made. The growing interest in the project points to an even larger record for the coming year. We think that it is especially to be encouraged in a county which is so largely devoted to dairying, and that it is an effective means for helping pave the way for clean milk, for an increased appreciation of milk and its products, and for the eradication of tuberculosis in the dairy herds. - Margaret B. Harris, Home Demonstration Agent, Waverly, Bremer County.

A cheese-making demonstration, using home equipment, surplus milk, and easy methods which anyone could follow with excellent results, was what a number of women had been waiting for. The first demonstration was held in a community where there were several women who had made cheese in the old country. They were very generous with the information and knowledge that they had gained from practice and experience. At this meeting several local leaders were secured, who consented to give demonstrations in the county. Over 30 of the 43 clubs held such demonstrations. Two thousand pounds of cheese made by Clay County women have been reported, without a single failure. Clay County men prefer this homemade cheese to bought cheese and of course the saving in money is an important item. - Ruth Gertrude English, Home Demonstration Agent, Spencer, Clay County.

Mississippi

The state-wide butter-making contest culminated at the annual short course which was held at the Agricultural and Mechanical College in the latter part of August. Mrs. J. W. Walker, of Lafayette County, was the winner. She was given a trip with all expenses paid to the tri-State fair at Memphis on September 29, where she entered the tri-State butter-making contest. The winners in Tennessee, Arkansas, and Mississippi competed for the championship. Each contestant brought a pound of homemade butter, in addition to making butter at the fair. The prizes offered were: First prize, \$25; second, \$15; and third, \$10. Mrs. J. W. Walker, who is the mother of our champion poultry and dairy club member last year, lost first place at the tri-State fair by three-twentieths of a point, the Arkansas contestant winning first place and Tennessee winning third honor. - Agnes Donaldson, Extension Dairyman, Mississippi Agricultural and Mechanical College, Agricultural College.

Montana

The making of cheese in the home is a project in which many women have expressed interest. This spring, therefore, Miss Lee, assistant State leader, came to the county to give us some lessons in cheese making. As a result, a great many people learned how to make good cheese easily. Miss Lee went to a number of meetings to begin the work, but the agent handled the rest of them after learning how to make cheese. Local leaders were elected at the meetings to act as project leaders, and have since been collecting data from the women on the number of pounds made, and the saving. Large report blanks were sent to the project leaders for their monthly reports. They were requested to distribute to all women in the community who would be likely to make cheese, small report blanks which were to be returned to the leader, and from which she compiled her report. Most of these have been turned in each month. Letters and newspaper articles advertising the meetings are the only publicity given this project. The influence of such a project is of course only local. A number of women have been able to save considerable on their cheese by making it themselves, but there will probably be no other direct results. - Doris Ingram, Home Demonstration Agent, Columbus, Stillwater County.

Two communities which are rather isolated and a long way from market chose this project in order to find a use for their surplus milk in spring and summer. Another community also asked for a demonstration, so a demonstration was given in all three. The project was adopted at the community committee meeting, and leaders were elected as for other projects. The date for the demonstration and the designation of the parts to be taken by the local leader, the women of the community, and the home demonstration agent, were worked out with the project leader. The local leader made arrangements

for the meetings and secured equipment for the demonstration. She helped advertise the meetings and later obtained reports from the women. Circular letters were sent out from my office; newspaper articles were written, and announcements of the demonstration were made by the local leaders at community gatherings. Report blanks were given each woman who attended the demonstration. These were filled out and returned to the project leader, who sent them in to me. This was a very popular project in the communities where it was adopted. Practically everyone present at the demonstrations made cheese afterward and helped others make it. In those communities it provided them a way to use the surplus milk when they were not able to market it.- Mrs. Inez M. Foster Bell, Home Demonstration Agent, Billings, Yellowstone County.

New York

The two sub-projects for the improvement of methods of manufacture of butter and cheese are essentially alike. The work consists almost entirely in personal assistance at butter or cheese factories where trouble is being experienced in manufacturing good marketable products. The work, while not dealing directly with the farmers' problems, yet indirectly applies because it is bettering the markets. A plant manufacturing a poor product would sooner or later become a serious handicap to the farmers' market for milk. In all, 26 butter factories and 22 cheese factories were given assistance in various ways. The subjects concerning which information was given include the following: The making of starters, the ripening of cream, the installation and arrangement of machinery, the keeping of records, the handling of over-run in butter, the improvement of the quality of the finished product, and the use of better methods of manufacture. It is often difficult to measure and express in concrete form the benefits derived. However, in every instance where trouble was being experienced in manufacturing a suitable product, the causes for defects were located and removed and the finished product thereby improved in quality. This sub-project was carried out at two cheese factories. At one, no effort was made to determine the extent of improvement made in the quality of the milk being delivered; at the other, however, 23.8 per cent poor milk was reduced to 3.0 per cent. - J. D. Brew, Extension Dairyman, New York State College of Agriculture, Cornell University, Ithaca.

North Carolina

Cheese factory development.- Twenty-four factories have received assistance from the cheese-manufacturing specialists, Messrs. Farnham, Wilson and Graham, during the fiscal year. The time of these men is supposed to be devoted entirely to manufacturing problems; but the price of cheese reached such a low mark in the early spring that they had to spend considerable time in holding meetings and making personal visits to farmers, in order to stimulate sufficient interest to make possible the opening of several of the smaller factories. When the price which the factory can pay for milk goes below 10 cents per gallon, which was the case with a few of the factories in the early spring, it is very difficult to get a sufficient amount on which to operate, even though the market condition may prevail only a short time.

These factories were organized during the period of the World War when an abnormally high cheese market prevailed. The decline in the cheese market since 1919 has brought a corresponding decline in dairy interest and only 13 factories have operated throughout the year. Some of these, however, have manufactured more cheese, and cheese of a higher quality this year, than during any previous year of their operations. During the latter part of the summer the cheese market has advanced; and the managers of several of the factories which did not operate this summer have expressed a desire to open early next spring, or as soon as the milk supply is sufficient to operate on.

Swiss cheese project.— Due to the low market for American cheese, it was thought advisable to try the manufacture of Swiss cheese, which usually sells for about twice the price of Cheddar. So, on September 14, E. V. Ellington, representing the Federal Department of Agriculture, Dairy Division, Messrs. Farnham, Wilson and myself held a conference at Asheville and decided to start the work in the Cove Creek cheese factory in Watauga County. The Federal and State Departments of Agriculture entered into the project cooperatively. A secondhand Swiss cheese outfit was located in Ohio by Mr. Farnham and purchased by the State Department of Agriculture. Cold and warm curing rooms were built and on December 2 the first Swiss cheese was made. Twenty-three wheel Swiss cheeses, weighing 2,097 pounds, were made from December 2 to February 3. This lot of cheese filled the curing rooms; and at a conference of S. C. Thompson of the United States Department of Agriculture, Dairy Division, and Messrs. Farnham, Wilson, Graham, and Avery, it was decided to discontinue manufacturing Swiss cheese until that already made could be ripened and marketed. It was Mr. Thompson's desire that the work be carried on in an experimental way for twelve months before undertaking it on a commercial scale, because of the uncertainties connected with the manufacture of this type of cheese. At the conference, it was decided that Mr. Wilson should supervise the ripening of the cheese, which would require about four months.

Financial report of Swiss cheese work.— The following is a condensed report of the financial outcome of the Swiss cheese work last year, during which time 23 cheeses were made:

Total milk received.....	25,950 pounds
Total amount received.....	\$745.80
Received for milk and whey cream.....	111.00
Total.....	856.80
Natural shrinkage.....	10.3 per cent
Shrinkage including spoiled cheese.....	13.0 per cent

These cheeses were sold to retail stores and hotels. The following shows the factory expense:

Salt.....	\$ 11.60
Remnett.....	2.50
Seventeen tubs.....	17.00
Maker 2 cents per pound cheese.....	41.94
Hauling cheese to station.....	6.98
Samples.....	3.20
Interest on \$100 investment.....	6.00
Incidentals.....	16.50
Total expense.....	105.72
To 3,017 gallons of milk at 20 cents.....	603.40
Total cost of cheese.....	709.12
Total sales.....	856.80
Profit.....	147.68

All but one of the cheeses graded No. 1. In standardizing milk for the first 20 cheeses slightly too much fat was removed, which left a tough body. This was later corrected, however. A mechanical stirrer, an oil incubator and a sterilizer were added to the equipment and the work was resumed on September 11. At the present time the work is not developed sufficiently for an opinion to be expressed concerning its final outcome. The results, however, are very encouraging. If it is demonstrated that Swiss cheese can be made under western North Carolina conditions this will make it possible to obtain about twice as much for the milk as when it is sold from making Cheddar cheese. - J. A. Arey, Extension Dairyman, Agricultural Experiment Station, Raleigh.

North Dakota

The cheese-making project has proved very popular in the counties where demonstrations have been given. The State agent showed the groups of women the procedure for making hard and Neufchatel cheeses. The local leader who had charge of the meeting prepared Neufchatel cheese according to directions previously sent out by the State agent. This cheese was shown to the group and the method of making was minutely explained. Before using this cheese, the agent started the hard cheese. All of the steps in the manufacture of homemade cheese were carried out, the cheese even being put into a press. Very often the press was a makeshift one. The agent found that a number of the women attending these meetings had already made cheese. This gave an opportunity for them to tell of their experience, and added interest to the meetings. In Ward and Mountrail Counties, prizes were offered at the local and county fairs for the best homemade cheeses. As a result of our work with the women, a fine display of cheeses was exhibited at these fairs. The same was true in Walsh County. Many have not yet made cheese, due to the lack of a milk supply, but they expect to make some later on. In one county the milk supply for the community is pooled and one person at a time can make a cheese. In other words cheese making has been made a community enterprise. - Hazel B. Spencer and Mrs. Dorothy A. Loudon, State Agents in Nutrition, North Dakota Agricultural College, Agricultural College.

Oklahoma

Cheese making has occupied the center of the stage in one section of the county, a section that is very difficult to get into and a long way from the markets. The question was asked me one day at a meeting of the Elm women's club, if there were not some way to realize more from the milk than by feeding all of it to the pigs and chickens. I suggested that they might try making cheese and see what result they would have, so two of the women were appointed to make the cheese according to instructions given in Farmers' Bulletin No. 1191, Cheese Making on the Farm, and to report on their venture at the next meeting. I met with the women and as it was new work to all of us we were rather slow, but still the cheese proved to be far

beyond our expectations. Samples were taken to the next club meeting and later all the women of the community made cheese. If one woman did not have enough milk to make the batch, some one would bring enough to fill it out, then would spend the day helping to make it and get it into the press. All the equipment used was homemade and very simple, a dairy thermometer being the only thing necessary to purchase. About 20 women in the county have taken up cheese making to supply the home need, while I have had numerous calls from other counties for the cheese-making bulletin. - Lena Blair, Home Demonstration Agent, Clinton, Custer County.

Pennsylvania

The demand for assistance in dairy manufacture has increased. Fourteen milk plants have been given assistance in various phases of their operations. Work toward enabling the plant to receive a better grade of milk has been very effective. Sediment tests were run on the milk as it came in from each farm. The results of these tests were shown to each individual producer and recommendations made to him for the improvement of his milk. With scarcely an exception the farmers showed willingness to improve their methods. During the year sediment tests were run in eight different plants. Assistance was also given in selecting and arranging new equipment for many of these plants. Twelve creameries and ice cream plants were given assistance. Some of these creameries are cooperative enterprises operated by the farmers themselves in communities where not enough cream is produced to justify the presence of a creamery. Where there was not sufficient interest in dairying to materially increase the number of cows, discontinuance of the creamery was advised. In other communities, efforts will be made to increase the number of dairy cows. According to the 1920 census, Pennsylvania produces annually 38,468,607 pounds of farm butter; and although the amount of this product is decreasing, yet there are numerous communities which depend on farm butter for the major part of the farm income. Work has been done in some communities to improve the quality of the butter. In one county where the work was planned as one of the farm bureau community projects, four meetings were held, to which a pound of each family's butter was brought to be scored and criticized. This community sent butter to the State farm products show and won first and third places in the farm butter class. - M. S. McDowell, Director of Extension Service, Pennsylvania State College, State College.

South Carolina

County butter contests.- Butter contests are now in progress in three counties, Lancaster, Marion, and Lee. Nine judgments have been held and there will be others held before the year is out. Thirty-nine women are enrolled in these contests. In the other counties, Anderson, Calhoun, Chesterfield, Horry, Orangeburg, Sumter, Aiken, Williamsburg, and Cherokee, butter demonstrations have been given, but no plans for contests were carried out. The marketing of the surplus farm-made butter has been stressed along with the improvement; in fact, the desire for a better market has been the chief stimulus to improvement. The marketing of the surplus farm-made butter is receiving a good deal of attention. At the club market in Williamsburg

County the butter is inspected and graded, and priced according to the quality. Since the scoring in early November we have been inspecting the butter that was brought to the club market, and cutting the price when the quality was not good, or when it was not in a marketable package. In every case we try to tell the women just why the butter does not come up to standard. We have already noticed a wonderful improvement in the quality of the butter brought in. We have never failed to sell every pound that was pronounced good butter. We sold it at 50 cents, but we have had some at 30 cents left on our hands.

State butter contest.— A State butter contest was held, the contestants being those who had competed in county contests last year. There were also two judgings, one at the State short course for club women and girls at Winthrop College in June, and the other at the State fair in Columbia in October. Ten counties were represented, with 39 contestants in the first scoring and 26 in the second. The quality of the butter outlined in the second contest was very much better than that judged in June; the average score in the first was 89-2/3 and in the second 90-11/13. The condition of the packages had also improved. Prizes of \$15, \$10, and \$5 were awarded by the State fair association, the winners being Mrs. J. H. Allen of Westminster, Mrs. J. C. Davis of Union, and Mrs. W. M. Hough of Camden. — Elizabeth Forney, Extension Dairyman, Clemson Agricultural College, Clemson College.

Butter, or rather "better butter", has been our hobby for nearly two years, and little short of a miracle has been performed in a number of instances. One afternoon a club member brought to one of the meetings several pounds of butter which her husband had bought from various stores. He was threatening to stop buying, as he had no sale for it at even 15 cents per pound, and had to work it over and ship it off to make axle grease. I decided to see what could be done, and after enlisting Miss Forney's aid began a churning campaign. This was followed by numerous scorings; and I became uneasy about Miss Forney, for it was distressing to think that a specialist knew of nothing to say except, "Unnatural flavor, milky brine; give her 86." But with patience and perseverance we came to the front, and today Oconee County is selling more butter through the Home Producers' Association than any other county. The price has been more than doubled, and we can boast of the State contest winner. We have heard that this better butter has paid the mortgage on a cow, has helped to get purebred chickens on the farm, has obtained many conveniences for the farm women and helped to clothe the children, and has made the men open their eyes. — Ethel L. Counts, Home Demonstration Agent, Walhalla, Oconee County.

Texas

Farm butter-making demonstrations have been given in Bexar, Cameron, McLennan, Ellis, Dallas, Collin and Grayson Counties. Reports from the home demonstration agents in these counties are to the effect that many women who are making farm butter for the local markets are obtaining better equipment, and are following very largely the instructions given at these demonstrations. Texas now makes, and no doubt will continue to make, large

quantities of farm butter for the local markets. It appears that the results of this work have been so satisfactory that the demand for it will be greater next year than during the past year. - J. Lynn Thomas and C. M. Evans, Extension Dairyman, Agricultural and Mechanical College of Texas, College Station.

Most of the butter-makers have regular customers whom they supply. There are four women here who supply regular customers with at least 40 pounds of butter a week. Interest in the butter industry has been greatly increased since we had the dairy specialist from the Agricultural and Mechanical College tell us just what good butter is. At the butter show in January, 53 pounds of butter were brought in to be scored and passed upon. The women present at the judging said that they learned a great deal about butter from seeing their butter scored, and from hearing the lecture on the care of milk and milk vessels and the proper feeding of dairy cattle. - Eula Goodfellow, Home Demonstration Agent, Vernon, Wilbarger County.

Virginia

We have been able to start some additional cheese factories during this period, most of them being in Prince William County. One was started at Gold Ridge, during the summer of 1921, and another at Catharpin. The latter is now built and equipped, and is ready for work. Another started in Minnieville was about ready to begin work in the early summer; and still another at Independent Hill was under construction and the equipment purchased for making cheese this summer. The cheese-making demonstration at Independent Hill about two years ago is probably responsible for this development in Prince William County. Another factory in the Northern Neck was ready to begin operations about the end of this period. The interest there, likewise, was probably the result of a demonstration at a fair at Warsaw about two years ago, when milk was received at the fair and cheese was made on the grounds. Still another factory is in process of construction in Grayson County. Mr. Wiley, formerly county agent, will remove the equipment from the factory near Independence and set it up near his place, and make cheese. The factory at Independence never made a very large amount of cheese; somehow those agreeing to furnish milk failed to deliver the amount of milk necessary to make the factory a success. Cheese was exhibited in the fall of 1921 at fairs in Bluefield, W. Va., Marion, Roanoke, Lynchburg, and Richmond. Premiums were given and as a result considerable rivalry developed between the factories. The fact that no single factory carried off the honors in all cases shows that the grade of cheese being made at the different factories was more or less of uniform quality. At Roanoke a cheese was procured from the stock of Armour & Co., and scored in connection with cheese sent to the fair from the Virginia factories. While the Wisconsin cheese was scored a little higher than our best cheese, the difference was only a point or two and showed that our best cheese was about in the same class as the Wisconsin cheese. - W. D. Saunders, Extension Dairyman, Virginia Polytechnic Institute, Blacksburg.

West Virginia

During the past year 25 farm women began to capitalize quality in their butter by using the Mountain State brand carton which is sold to them at cost by the extension division, when their butter samples from two successive churnings are scored 90 points by the dairy department. In Upshur County this marketing plan for butter is being furthered by the county agent with success. Several makers of Mountain State brand from that county are receiving 10 or 15 cents per pound above the market price. When more of the women thoroughly understand this method of standardizing butter they will endeavor to produce butter of the high quality necessary, in order to use the coveted cartons. - Nat T. Frame, Director of Extension Service, Morgantown.

An important home industry in this State is dairying. In some sections there is no local creamery although there is a demand for butter, cottage cheese, and cheese. The dairy specialist has named about one-third of the counties of the State as those where the production of Mountain State brand butter and cottage and Cheddar cheese should be encouraged. This year emphasis has been given only to the production of Mountain State brand butter. The results have been very encouraging. One entire women's club in Harrison County is trying to produce it. A number of people in Monongalia County and Upshur County are having butter scored regularly at the dairy department of the university. The problem of marketing these products is a reasonably simple one. Mountain State butter must score 90 per cent or over. The creamery butter usually sold in West Virginia scores less than 90 per cent and many times as low as 80 per cent. For this reason a merchant, after hearing the matter carefully explained, is willing to sell Mountain State butter at creamery price. In Upshur County one woman marketed from 30 to 50 pounds of butter a week, annually. She wrote to the extension department for help in marketing her butter. After receiving information and instructions on the making of the Mountain State brand, this woman had her butter scored until it reached 90 per cent or over. She was furnished cartons and a market at Buchanan grocery store. She received the creamery price for her butter which was 15 cents more per pound than she had previously received. As a result of the assistance this one woman had an increase of from \$4.50 to \$7.50 a week. It is this telling result that has brought in so many samples of butter from Upshur County. The same thing can be accomplished in the marketing of cottage cheese and Cheddar cheese. - Margaret Ford, State Home Demonstration Agent, Morgantown.

Wyoming

Cheddar cheese making has greatly increased in the past year. The making of 2000 pounds has been reported by the project leaders. Five who have attended the demonstrations have helped two or three others to make the cheese. One woman made a 5-pound cheese for family use every week for 10 weeks and then another one each week to sell. She received 32 cents a pound for her cheese, while the market price on cream cheese was 35 cents. Twenty-seven women reported the making of Cheddar cheese, following the demonstrations, and \$506.26 was received by those who sold their cheese. - Edith Fowler Andrew, Home Demonstration Agent, Cheyenne, Laramie County.